

## ARBOSTO BIANCO CAMPANIA IGT

**Name:** Campania IGT

**Blend:** Coda di Volpe

**Ground:** Mainly chalky clay

**Planting density:** about 4000 stumps per hectare

**Exposure:** South-East

**Altitude:** about 400 metres above sea level

**Farming system:** shoulder with guyot pruning system

**Vineyard age:** about 15 years

**Yield per hectare:** about 90 quintals

**Harvest time:** beginning of October

**Vinification:** classic white vinification in stainless steel tanks at controlled temperatures

**Aging:** 1 month in bottle

**Colour:** yellow with green highlights

**Smell:** fruity notes of pineapple and peach

**Taste:** smooth white wine with a light taste of citrus and apple

**Suggested pairings:** it is a very adaptable wine and pairs well with seafood dishes.